

— F I N C A —
PATAGONIA
— C H I L E A N W I N E R Y —

RESERVE

DESCRIPTION

VARIETY: Carménère
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 13, 5°

VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-day period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for eight months to keep the balance of fruit and oak. Then is bottled without filtering to maintain its extraordinary fruit qualities.

NOTES FROM OUR

WINEMAKER

Our Carménère Reserve has an intense dark red color. Elegant and fruity, with touches of berries, ripe plums, chocolate and pepper notes. Balanced wine well mixed with fruit and oak. Very round and silky. Perfect for fine pastes, mature cheese and Poultry.

RECOMMENDED

SERVING

TEMPERATURE Between 16° - 17°C

